



U.S. ENVIRONMENTAL PROTECTION AGENCY  
Office of Pesticide Programs  
Antimicrobials Division (7510P)  
1200 Pennsylvania Ave., N.W.  
Washington, D.C. 20460

EPA Reg. Number:

875-195

Date of Issuance:

6/28/18

NOTICE OF PESTICIDE:

Registration  
 Reregistration  
(under FIFRA, as amended)

Term of Issuance:

Conditional

Name of Pesticide Product:

SU 393

Name and Address of Registrant (include ZIP Code):

Diversey, Inc.  
P.O. Box 19747  
Charlotte, NC 28219

**Note:** Changes in labeling differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Antimicrobials Division prior to use of the label in commerce. In any correspondence on this product always refer to the above EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby registered under the Federal Insecticide, Fungicide and Rodenticide Act.

Registration is in no way to be construed as an endorsement or recommendation of this product by the Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA section 3(c)(7)(A). You must comply with the following conditions:

1. Submit and/or cite all data required for registration/reregistration/registration review of your product under FIFRA when the Agency requires all registrants of similar products to submit such data.

Signature of Approving Official:

Zeno Bain, Acting Product Manager 33  
Regulatory Management Branch I  
Antimicrobials Division (7510P)  
Office of Pesticide Programs

Date:

6/28/18

2. You are required to comply with the data requirements described in the GDCI identified below:

- a. Alkyl dimethyl benzyl ammonium chloride \*(60%C14, 30%C16, 5%C18, 5%C12)  
GDCI-069104-30881
- b. Alkyl dimethyl ethylbenzyl ammonium chloride \*(68%C12, 32%C14) GDCI-069154-30906

You must comply with all of the data requirements within the established deadlines. If you have questions about the Generic DCI listed above, you may contact the Reevaluation Team Leader (Team 36): <http://www2.epa.gov/pesticide-contacts/contacts-office-pesticide-programs-antimicrobial-division>

3. Make the following label changes before you release the product for shipment:

- Revise the EPA Registration Number to read, “EPA Reg. No. 875-195.”

4. Submit one copy of the final printed label for the record before you release the product for shipment.

Should you wish to add/retain a reference to the company’s website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product’s label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA’s Office of Enforcement and Compliance.

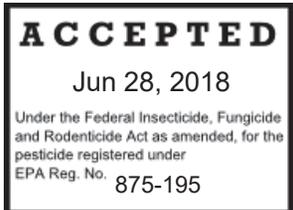
If you fail to satisfy these data requirements, EPA will consider appropriate regulatory action including, among other things, cancellation under FIFRA section 6(e). Your release for shipment of the product constitutes acceptance of these conditions. A stamped copy of the label is enclosed for your records. Please also note that the record for this product currently contains the following CSFs:

- Basic CSF dated 11/21/2017
- Alternate CSF 1 dated 11/21/2017

If you have any questions, you may contact Aline Heffernan at 703-347-8602 or via email at [heffernan.aline@epa.gov](mailto:heffernan.aline@epa.gov).

Enclosure: Stamped Label

(Note to Agency: Text appearing in parenthesis is done to show optional text.)



# SU 393

(Sanitizer) (Cleaner) (Deodorizer) (Odor Counteractant) (Odor Neutralizer)  
(Ready-To-Use)

[Cleaner and Sanitizer for Dairy, Food & Beverage Processing Operations and Dairy Farms] [in] [Cereal Processors,] [Grain Processors,] [Milling Operations,] [Dry Food Ingredient Blending Operations,] [Dairies,] [Dairy Farms,] [Breweries,] [Wineries,] [Beverage Processing Plants,] [Protein,] [and] [Food Processing Plants]

(For (Food Handling/Storage Establishments, Premises and Equipment,) (Agricultural Premises and Equipment,) (and) (Commercial, Institutional and Industrial Premises and Equipment) Use)  
((Suitable) For Use in Meat and Poultry Plants))

<b>ACTIVE INGREDIENTS:</b>	
2-propanol .....	24.7500%
Lactic Acid .....	4.9984%
Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chlorides .....	0.0025%
Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chlorides .....	0.0025%
<b>OTHER INGREDIENTS:</b> .....	70.2466%
<b>TOTAL:</b> .....	100.0000%

**KEEP OUT OF REACH OF CHILDREN  
DANGER**

### FIRST AID

**IF IN EYES:** Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**IF SWALLOWED:** Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

**IF INHALED:** Move person to fresh air. If person is not breathing, call 911 or an ambulance, then give artificial respiration, preferably mouth-to-mouth, if possible.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.  
1-XXX-XXX-XXXX (Note to Reviewer: Working Emergency Number Will be Printed Here)**

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

**NOTE TO PHYSICIAN:** Probable mucosal damage may contraindicate the use of gastric lavage.

See additional precautionary statements on back (side) (below) (panel) (of) (label).

(See reference sheet (enclosed in each case) for (a complete list of pathogenic organisms) (additional features, claims, direction for use) (claimed for this product) (eliminated by this product).)

(SDS No. xxxxxxxxxxxx)

### Net Contents:

[Made in \_\_\_\_\_]

(Note to Agency: Text appearing in parenthesis is done to show optional text.)

**(MARKETING CLAIMS & USES):** *(Note to Reviewer: These statements may be used partially, in their entirety, or may be combined appropriately with commas, changes in capitalization, and addition of "and" as necessary, or not at all.)*

SU 393 Cleaner and Sanitizer is a ready-to-use, cleaner and sanitizer for use on hard, non-porous food contact and non-food contact surfaces. SU 393 is for use in low moisture or dry processing environments. SU 393 is effective against microorganisms such as *Staphylococcus aureus*, *Escherichia coli*, *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella enterica* (formerly *S. typhimurium*), and many others as listed on the product label. Cleaner and sanitizer in one product. SU 393 is registered for continuous treatment of conveyors to help reduce microorganisms on conveyor surfaces during processing. (Ready to use product that) Consistently delivers the proper amount of sanitizing solution (,no need to dilute). Excellent for spot sanitizing on hard, non-porous surfaces. Delivers Antimicrobial Activity in a Variety of Applications. (SU393) Eliminates the need for multiple cleaners and sanitizers. SU 393 can be used to clean in wet and dry processing environments. SU 393 can be used to sanitize in dry processing environments. Recommended for use as a final sanitizing rinse on hard, non-porous, outside surfaces of impermeable food or non-food packages such as cans, pouches, containers, wraps, films, non-porous impermeable meat casings removed prior to final packaging, and shrink wraps. Recommended for use as a sanitizer on non-food contact surfaces such as floors, walls, forklifts, tires, pallet jacks, etc. Can be used to sanitize non-porous and waterproof gloves and outside surfaces of footwear. Convenient to Use. Ideal for sanitizing areas where water use is limited. Dries quickly to help protect water-sensitive equipment. Saves Time and Labor. Ready-to-use, no-rinse sanitizer. No mixing or measuring required.

**(FEATURES, CLAIMS & USES:)** *(Note to Reviewer: These statements may be used partially, in their entirety, or may be combined appropriately with commas, changes in capitalization, and addition of "and" as necessary, or not at all.)*

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: extruders; driers; hoppers; ovens; mixers; conveyors; equipment; pipelines; tanks; vats; fillers; evaporators; pasteurizers; dishes; glassware; utensils; silverware; cutlery; cooking utensils; (restaurant) tables; plastic tables; outdoor furniture; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; serving trays; appliances; refrigerators; microwave ovens; stoves; grills; rotisserie ovens and equipment; kitchen equipment; food processors; blenders; sinks; tub surfaces; coolers; ice chests; ice machines; Slurpee<sup>®</sup> machines; (soft serve) ice cream machines, refrigerated storage and display equipment; food storage containers; Tupperware<sup>®</sup>; refrigerator bins used for meat, vegetables, fruit and eggs for consumption; interior hard non-porous surfaces of water softeners; reverse osmosis units and water coolers. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product was tested according to AOAC Germicidal and Detergent Test Standards for food contact surfaces.

**(Food/Beverage Processing Facilities)** *(Note to Reviewer: These statements may be used partially, in their entirety, or may be combined appropriately with commas, changes in capitalization, and addition of "and" as necessary, or not at all.)*

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: food storage areas, food processing plants, beverage processing plants, dairy processing plants, cereal processors, grain processors, milling operations, dry food ingredient blending operations, ice cream processing facilities, dairies, dairy farms, breweries, wineries, protein, pet food processing plants, federally (USDA) inspected food processing facilities, federally (USDA) inspected meat and poultry processing (producing) (packaging) plants, fish processing facilities, egg processing plants, egg holding (receiving) areas, hatcheries, setter rooms, tray dumping areas, and tobacco plants.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: reverse osmosis units, water holding tanks and pressure tanks, beer fermentation and holding tanks, bottling (pre-mix) dispensing equipment, beverage dispensing equipment, wine processing equipment and holding tanks, citrus processing equipment and holding tanks, potato processing equipment and holding tanks, trays, racks, egg flats, and other hard non-porous poultry house related equipment, as well as non-food contact surfaces: coils

(Note to Agency: Text appearing in parenthesis is done to show optional text.)

and drain pans for air conditioning and buggies. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces.

This product (It) is designed for use on (Use daily on) (the following) (hard, non-porous environmental surfaces): stainless steel, aluminum, copper, and formica.

#### **DIRECTIONS FOR USE:**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

#### **(CLAIMS:)**

**Sanitization:** When used as a food contact sanitizer, this product reduces the following bacteria by 99.9999% with a 60 second (1 minute) contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

<i>Escherichia coli</i> (ATCC 11229)	<i>Escherichia coli</i> O45:H2 (STEC) (ATCC BAA-2193)	<i>Listeria monocytogenes</i> (ATCC 49594)
<i>Staphylococcus aureus</i> (ATCC 6538)	<i>Escherichia coli</i> O103:H11 (STEC) (ATCC BAA-2215)	<i>Salmonella enterica</i> (ATCC 10708)
<i>Cronobacter sakazakii</i> (ATCC 12868)	<i>Escherichia coli</i> O111:NM (STEC) (ATCC BAA-2440)	<i>Salmonella enterica</i> (formerly <i>S. typhimurium</i> ) (ATCC 13311)
<i>Escherichia coli</i> O157:H7 (ATCC 43895)	<i>Escherichia coli</i> O121:H19 (STEC) (ATCC BAA-2219)	
<i>Escherichia coli</i> O26:H11 (STEC) (ATCC BAA-2196)	<i>Escherichia coli</i> O145:H18 (STEC) (ATCC BAA-2192)	

**Non-Food Contact Sanitization:** When used as a non-food contact sanitizer this product reduces the following bacteria by 99.99% with a 1 minute contact time on pre-cleaned, hard non-porous (inanimate) (environmental) surfaces:

*Klebsiella pneumoniae* (ATCC 4352)      *Staphylococcus aureus*, (ATCC 6538)

**Malodor(s) (Activity) (Counteractancy)** – eliminates (destroys) odors and odor-causing bacteria on hard, non-porous surfaces in restroom areas, behind and under sinks and counters, and storage areas (and other places where bacterial growth can cause malodors).

#### **(Modes of Application:)**

(This product can be applied by hand pump, coarse trigger sprayer.)

(Note to Reviewer: The directions for use in this section are for food contact sanitization of hard, non-porous surfaces.)

#### **To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:**

1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse. SU 393 can be used as the detergent or general cleaner. Apply SU 393 to the surface. Rinse with water or wipe clean. Allow to dry.
2. Apply sanitizing solution by coarse pump trigger sprayer to the equipment or surface to be treated. Allow a contact time of at least 60 seconds (1 minute).
3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

#### **For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:**

Note: Allow surfaces to come to room temperature prior to sanitizing.

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt, apply this product to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product. Allow surfaces to remain wet for 60 seconds (1 minute). Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

(Note to Agency: Text appearing in parenthesis is done to show optional text.)

5. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

**Footwear Sanitizer Directions:**

1. (This product) (SU 393) is recommended as a sanitizer for use on outside surfaces of (waterproof) footwear (such as) (boots) (and) (work boots).
2. Remove soils from (waterproof) footwear before sanitizing.
3. Apply (this product) (SU 393) without dilution by spray to ensure exposure to sanitizer for at least 1 minute.
4. Allow surfaces to air dry. Do not rinse.

**Glove Dip Sanitizer Directions:**

1. To prevent cross contamination on treated surfaces in animal areas and the packaging and storage areas of food plants, dip pre-washed (plastic, latex or other synthetic rubber) non-porous gloved hands into a suitable clean container that contains enough sanitizer to cover the gloved area. Do not let sanitizer come into contact with the exposed skin.
2. Dip (Soak) in solution for 60 seconds (1 minute). **NO POTABLE WATER RINSE IS ALLOWED.**
3. Change the sanitizer in the bath at least daily or when product appears dirty. **Do not let sanitizer come into contact with exposed skin.**

**Sanitizing Hard, Non-Porous, Non-Edible Outside Surfaces of Impermeable Packages Containing Food or Non-Food Products:**

1. Apply SU 393 (product) by spray to ensure surface is exposed to sanitizer for at least 60 seconds (1 minute).
2. Drain thoroughly. Do not rinse.
3. The treated outside surfaces of impermeable, non-edible packaging (such as) (food wraps) (and) (meat casings) must be removed and discarded before packaged food products are further processed or consumed. Do not use on porous surfaces.

*(Note to reviewer: The directions for use in this section are for non-food contact surface sanitization of hard, non-porous surfaces.)*

**To Sanitize Non-Food Contact Surfaces:**

1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for one (1) minute.
4. Wipe surfaces (or let air dry).

*(Note to reviewer: The directions for use in this section are for cleaning/deodorizing of hard, non-porous surfaces.)*

**For Use as a (General) Cleaner:**

Apply SU 393 (product) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

**For Use as a Deodorizer:**

Apply SU 393 (product) to hard, non-porous surfaces. Wipe surfaces (and let air dry).

**Cleaning in Wet Environments:** Remove gross food particles and soil from the surface. Apply SU 393 (product) to the surface. Rinse with water or wipe clean. Allow to dry.

**Cleaning in Dry Environments:** Remove gross food particles and soil from the surface. Apply SU 393 (product) to the surface. Wipe clean and allow to dry.

**STORAGE AND DISPOSAL**

Do not contaminate water, food or feed by storage or disposal.

**PESTICIDE STORAGE**

Keep from freezing.

(Note to Agency: Text appearing in parenthesis is done to show optional text.)

## **PESTICIDE DISPOSAL**

Pesticide wastes may be hazardous. Improper disposal of excess pesticide, spray mixture or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste Representative at the nearest EPA Regional Office for guidance.

**CONTAINER HANDLING** *(Note to reviewer – One or more of the following paragraphs for Container Disposal will be selected, depending on packaging type:)*

Nonrefillable container. Do not reuse or refill this container. Offer empty container for recycling, if available, or discard in trash.

## **PRECAUTIONARY STATEMENTS**

### **HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER:** Corrosive. Causes irreversible eye damage. Harmful if swallowed or absorbed through skin. Do not get in eyes or on clothing. Avoid contact with skin. Wear protective eyewear (such as goggles or face shield), long sleeved shirts and long pants, socks and shoes, and waterproof gloves. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove and wash contaminated clothing before reuse.

### **ENVIRONMENTAL HAZARDS** *(for containers of 5 gallons or more)*

This product is toxic to fish, aquatic invertebrates, oysters, and shrimp. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans, or other waters unless in accordance with the requirements of a National Pollution Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the local sewage treatment plant authority. For guidance contact your State Water Board or Regional Office of the EPA.

### **PHYSICAL OR CHEMICAL HAZARDS**

**Combustible.** Do not use or store near open heat or flame.

EPA Reg. No. 875-xx

EPA Est. No.

(Lot code letters indicate establishment number.)

(Optional Kosher Symbol such as the following)



(Note to Agency: Text appearing in parenthesis is done to show optional text.)

## REFERENCE SHEET

# SU 393

*(Insert verbatim any Claims statements from the Claims sections from above.)*

### DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

*(Insert verbatim any set(s) of Directions for Use from above.)*

See the container label for use directions and additional required information for use, storage and disposal.

EPA Reg. No. 875-xx

[Manufactured][Distributed][by][for]:

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